**PRESERVATIVES & STABILISERS****ASCORBIC ACID E300**

## TECHNICAL DATA SHEET

**Description**

Ascorbic acid is used as a preservative in the beverage industry. It is supplied as a fine white to off-white powder.

**Benefits**

- Antioxidant & Preservative – Prevents oxidation, maintains colour and flavour, and extends shelf life in foods and beverages
- Adds nutritional value by enhancing vitamin C content
- Acidity & pH Control – Regulates acidity, improving stability in juices and soft drinks

**PRODUCT CODE**

ASCA

**COMMODITY CODE**

29362700

**PACKAGING (kg)**

2.5 &amp; 25 kg

**STORAGE**

Keep in original container.  
Keep containers sealed when not in use.

**Temperature**

Recommended storage temperature is 5°C - 20°C.

**Location**

Store in cool conditions away from direct sunlight.

**Shelf Life**

At the recommended storage conditions, one year from date of manufacture.

## Application & Rates of Use

### Beer:

Solutions of Ascorbic acid should always be freshly prepared and treated into the bulk of the beer without delay, if possible, metering into the flow of beer to tank. Antioxidant treatment is more efficient when added before the beer has had contact with air, i.e. as soon as practicable after fermentation.

Addition of the material prior to cold storage is common practice, in which case the antioxidant should be added when the tank is almost full to minimise contact with air.

Ascorbic acid can also act as a pro-oxidant, thus it is always best to conduct trials and adjust based on beer composition and processing conditions.

Rates of addition are typically within the range of 2-5 g/hL, dependent upon the residual oxygen level in the beer, the degree of contact with air post treatment and the required shelf-life of the product.

### Cider :

The application rate of ascorbic acid in cider typically ranges between 50–200 mg/L depending on its intended function:

- Antioxidant (preventing oxidation and browning): 50–150 mg/L
- Preservative (enhancing shelf life and freshness): 100–200 mg/L
- Synergistic effect with sulphites: Often used alongside potassium metabisulphite (SO<sub>2</sub>) to enhance antioxidant protection, allowing for lower sulphite additions.


Higher levels may cause unwanted tartness or affect flavour balance. Conduct trials and adjust based on cider composition and processing conditions.

## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the '[Product Specification Sheet](#)' or contact us on:  
+44 (0) 115 978 5494 | [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

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